

Here's what's cookin' Whipped Cream cake Serves Mary

Recipe from the kitchen of 2 c. sifted cake flour 01

3 t. baking powder

1 1/2 c. sugar

1/2 t. salt

Sift together three times.

1 c. pastry cream. Whip until stiff.

4 egg whites. Whip until stiff but

not dry & combine with whipped

cream. 1/2 c. water,

1 t. vanilla



Fold into the whipped cream and egg whites.
Then add sifted dry ingredients, slowly folding
in smoothly. Bake in greased angel cake pan at
375' for about 50 minutes or in wax lined
layer cake pans for 30 min. Ice with: Milky
Way Caramel Icing: 2 c. brown sugar, & 7 T. cre
cream, 2 T. flour, 2 T. butter, 2 Milky Way
candy bars: Mix together and ~~cook~~ cook
constantly, stirring until mixture has boiled
one full minute. Turn off heat and stir in 2
broken up Milky Way bars. Beat to proper
spreading consistency.